



# BRUNCH

11:00 A.M. – 3:00 P.M.

## LIGHT

<b>Chia Seed + Coconut</b>	<b>8.0</b>
Farmer's Market Fruit Fruit	
<b>Wild Arugula + Chevre</b>	<b>8.0</b>
Fresh Goat Cheese, Spiced Walnuts, Meyer Lemon Vinaigrette	
<b>House Cured Ora King Salmon</b>	<b>15.0</b>
Crème Fraiche, Caper, Hen Egg, Grilled Flatbread	



<b>Morro Bay Oysters</b>	<b>13.0   26.0</b>
Mignonette, Lemon, Pickled Seaweed, Chili	
Add Champagne (Glass) + <b>18.0</b>	
<b>California Caviar Co 1 oz</b>	<b>40.0</b>
Egg, Crème Fraiche, Toast Point	

## SWEET

<b>Fresh Pastries Platter</b>	<b>8.0</b>
Assorted Daily Selection	
<b>Lemon-Poppy Ricotta Pancake</b>	<b>12.0</b>
Cured Lemon-Blueberry Drizzle, Crème Fraiche	
<b>Mascarpone Stuffed French Toast</b>	<b>11.0</b>
Blood Orange-Strawberry Compote, Maple Butter	
<b>Organic Steel Cut Oat Porridge</b>	<b>10.0</b>
Fruit Preserves, Brown Sugar, Steamed Milk	

## LES OEUFs

<b>Devils</b>	<b>5.0</b>
Two Eggs, House Pickles, Chili, Aioli	
<b>Soft Poached Eggs</b>	<b>8.5</b>
House English Muffins, Avocado, Green Goddess Tomato Jam	
<b>Triple Egg French Omelet</b>	<b>8.25</b>
Truffle-Olive Sauce, Crème Fraiche, Gruyere, Petite Salad.	
<b>Daily Frittata</b>	<b>6.5</b>
Roasted Potato, Petite Salad	

## SAVORY

<b>Croque Monsieur</b>	<b>12.0</b>
House Levain Bread, Parisian Ham, Bechamel Gruyere, Petite Salad	
Add an Egg + <b>2.0</b>	
<b>Oak-Fired Breakfast Links</b>	<b>11.5</b>
Natural Pork, Red-Eye Gravy, Fresh Herbs, House Mustard, Buckwheat Crêpe	
<b>Shakshuka Eggs</b>	<b>10.0</b>
Two Eggs, Hearth Fired in Tomato And Chickpeas, Garden Herbs, Toast	
<b>Smoked Santa Carota Brisket Hash</b>	<b>13.5</b>
Two Eggs, Wild Pickled Vegetables	

## A LA CARTE

<b>Grade A Vermont Maple Syrup</b>	<b>3.5</b>
<b>Sea Salt Roasted Potato</b>	<b>4.5</b>
Baby Reds, Rosemary, Olive Oil	
<b>Applewood Smoked Maple Bacon</b>	<b>6.0</b>
Thick Sliced, Wood Fired	
<b>Wood-Fired Artisan Bread</b>	<b>5.0</b>
Fresh Butter, Fresh Berry Preserves	
<b>English Muffins</b>	<b>5.0</b>
House-Made, Butter, Fresh Berry Preserves	

At Brasserie SLO we advocate a more equitable and sustainable team environment and will automatically add a **19.5% service charge** to each check. No further gratuity is necessary or expected. This service charge is shared across the Brasserie SLO team. If you have any questions or concerns, please speak to the manager on duty or email [FandB@HotelCerro.com](mailto:FandB@HotelCerro.com).

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## COCKTAILS

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<b><i>Cerro Mary</i></b>	<b>10.0</b>	<b><i>Hale Caesar</i></b>	<b>10.0</b>
House-Made Smoked Tomato Juice, Capers, Fresh Herbs, Black Lime-Salt Rim, Crater Lake Mazama Pepper Vodka		House-Made Smoked Tomato Juice, Capers, Fresh Herbs, Black Lime-Salt Rim, Chipotle Infused El Destilador Tequila	
<b><i>I'm Your Captain (Getting Closer to My Home)</i></b>	<b>13.0</b>	<b><i>Vision 2020</i></b>	<b>11.0</b>
Clarified Milk Punch — Captain Crunch-Infused Flor De Cana 7yr Rum, Honey, Lemon, Winter Spice Bitters, Bruto Americano Powder, Orange Peel. Large Cube		Carrot Juice, Lemon, White Pepper, Basil, Wodka Vodka. Served Tall	
<b><i>Garden St.</i></b>	<b>13.0</b>	<b><i>Fresh Beets</i></b>	<b>11.0</b>
Forager Gin, Edible Garden Shrub, Elderflower Tincture, Celery Seed, Soda. Served Up		Beet-Infused Rayu Mescal, Blood Orange Syrup, Lemon. Served Up	
		<b><i>'cuppa</i></b>	<b>10.0</b>
		Earl Grey-Infused Wodka Vodka, Oat Milk, Orange Bitters, Bruichladdich Scotch Float	

## BUBBLES & JUICE

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**Glass 10.0 • Bottle + ½ Litre of Juice 32.0**

DOMAINE LAURIER • METHODE CHAMPENOISE • CALIFORNIA

Choice of fresh squeezed: orange • blood orange • grapefruit **or** fresh puree: apricot • current • passion fruit

## WINES

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**Glass 10.0 • ¼ Litre 14.0 • ½ Litre 28.0 • ¾ Litre 42.0**

TABLAS CREEK • PASO ROBLES, CA

2017 Patelin de Tablas Blanc • 2018 Patelin de Tablas Rose • 2017 Patelin de Tablas

OPOLO VINEYARD • PASO ROBLES, CA

LE P'TIT PAYSAN • CENTRAL COAST, CA

2017 Mountain Zinfandel

2017 Chardonnay

### ADDITIONAL OFFERINGS BY THE GLASS

Stolpman Sauvignon Blanc	<b>11.0</b>
Fableist Gruner Veltliner	<b>11.0</b>
La Marea Albarino	<b>14.0</b>
Tolosa Viognier	<b>14.0</b>
Biddle Ranch Pinot Noir	<b>18.0</b>
Field Recordings. "FRANC" Cabernet Franc	<b>12.0</b>
Le P'Tit Paysan Cabernet Sauvignon	<b>14.0</b>
Adelaida, Viking Vineyard, Cabernet Sauvignon	<b>25.0</b>

### SELECT BUBBLES BY THE GLASS

NV Gruet, NM • Brut	<b>13.0</b>
NV Sharffenberger, CA • Brut Rose	<b>13.0</b>
2016 Schramsberg, CA • Blanc de Blancs	<b>16.0</b>
NV Delamotte, France • Brut Le Mesnil	<b>22.0</b>
2013 Louis Roederer, France • Brut	<b>42.0</b>
Le Grand Courtage, France • Brut 187ml	<b>14.0</b>
Le Grand Courtage, France • Brut Rose 187ml	<b>14.0</b>

## DRAFT

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### BEER • CIDER • KOMBUCHA

Allagash White	<b>6.0</b>
Firestone Walker Pivo Pils	<b>6.0</b>
Slobrew Calisqueeze	<b>6.0</b>
Slobrew Hazard Haze	<b>6.0</b>
Libertine Blue Ocean Goes	<b>7.0</b>
North Coast Old Rasputin (Nitro)	<b>7.0</b>
Jean Marie – Bee Hoppy Hard Cider	<b>6.0</b>
Boochcraft — Grapefruit Hibiscus	<b>5.0</b>

## NON-ALCOHOLIC

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### SODA • TEA • COFFEE

<b><i>Cane Sugar Sodas</i></b>	<b>3.5</b>
Orange • PEP • Coke (Bottle) • Sprite (Bottle)	
Whalebird Kombucha	<b>4.0</b>
<b><i>Iced Tea</i></b>	<b>3.0</b>
Rooibos Berry • China Black	
Lavender Lemonade	<b>3.0</b>
Selection of Fine Teas from Rishi	<b>3.5</b>
Coffee and Espresso by Ascendo Coffee	<b>3.5</b>

*Still or sparkling filtered water available on request.*